

Manisses Glambake Menu

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Rhode Island Clear Broth Clam Chowder

Panzanella Salad, Grilled Summer Vegetables
Steamed Native Clams & Mussels, Chourico, Local Ale

Old Bay Seasoned 1 ¼ lb Lobsters with Drawn Butter
Roasted Red Bliss Potatoes, Caramelized Onions, Dill
Sweet Corn Succotash, Heirloom Tomatoes, Watermelon Radish

Option of Barbeque Rubbed Chicken

or

Option of Grilled Herb Crusted Sirloin

“Strawberry Shortcake”

Lemon lavender pound cake, fresh seasonal berries, local honey

or

“Fireside S’mores”

S’more skewer, toasted marshmallow, chocolate, graham cracker crust

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Chef Michael Hervieux

